

– APPETIZERS –

1. **FRIED WONTONS** - Deep fried wontons with ground chicken, served with homemade sweet & sour sauce. 10
2. **CHICKEN DUMPLINGS** - Ground chicken and vegetables deep fried in wonton skins, served with homemade sweet & sour sauce. 10
3. **EGG ROLL [Meatless]** - Mixed vegetables with cellophane noodle wrapped in rice paper, deep fried, served with our homemade sweet & sour sauce. 10
4. **GOLDEN TOFU** - Served with homemade sweet & sour sauce topped with chopped peanuts & cilantro. 10
5. **SA-TAY [Chicken. Beef. Pork. Shrimp*]** - Choice of protein marinated with homemade fresh herbs & spices, grilled on skewers, served with peanut sauce & cucumber salad. 13/16*
6. **TOD MUN PLAR** - Fish cake mixed with curry paste, served with homemade sweet & sour sauce topped with cucumbers and chopped peanuts. 15
7. **KOONG SARONG** - Marinated prawns wrapped with bacon and wonton wrappers, deep fried, served with home made sweet & sour sauce. 17
8. **MEE KROB** - Crispy vermicelli rice noodles mixed in homemade sweet & sour sauce with chicken and shrimp. 12
9. **CHICKEN WINGS [Sweet & Spicy / Garlic]** - Chicken wings deep fried until crisp, then sauced in your choice of sweet & spicy sauce or garlic pepper sauce. 13
10. **STUFFED CHICKEN WINGS** - Chicken wings stuffed with ground chicken, deep fried, served with our homemade sweet & sour sauce. 15
11. **DAD DEAW [Beef / Pork]** - Thai style marinated beef or pork jerky, served with our homemade spicy sauce (jaew). 12
12. **NAM KAO TOD** - Crispy rice with sour pork sausages, cilantro, green onions, grounded dry chilis, sliced ginger, peanuts & lime juice. 11

– SALADS –

13. **YUM NUAH* / KAI** - Choice of charbroiled steak slices or chicken slices, red onions, cilantro, green onions, fresh chili, lemongrass, fresh herbs & spices. 18*/15
14. **PLAR KOONG** - Grilled shrimp, lemongrass, lime juice, Thai chili mixed with our secret sauce, served on a bed of greens. 18
15. **THAI SALAD w/ PEANUT SAUCE** - Mixed greens, boiled egg, served with homemade peanut dressing topped with crispy noodles. 11
16. **SOM THUM [THAI / LAOS / CRAB*]** - Your choice of the classic dish from Thailand consists of green papaya, chilis, tomato, crushed peanuts mixed with lime juice, fish sauce & sugar or Laos style which is a salty, spicy and tart flavor profile. 11/14*
17. **YUM TALE** - Combination seafood, fresh vegetables, chili, lemongrass and lime juice, served on beds of greens. 23
18. **LARB [CHICKEN / BEEF / PORK]** - Choice of protein mixed with sliced onions, cilantro, green onion, chili, and rice powder in our lime dressing, served with fresh cabbage and cucumbers. 13
Or: **Plar Dook*** 18 **Salmon*** 26 **Shrimp*** 17 **Squid*** 16
19. **CRISPY CATFISH SALAD (PIECES)** - This tasty dish consists of deep fried minced catfish, fresh chilis, lime juice, peanuts, cashew nuts, vegetables, served on beds of sliced cabbages. 22

– SOUPS –

20. **TOM YUM [CHICKEN / VEGGIE / SHRIMP*]** - Thai style hot & sour soup with your choice of chicken, vegetables, or shrimp*, lime juice, lemongrass, mushroom, tomato.
CUP – 6 / 8* **BOWL** – 10 / 15* **HOTPOT** – 14 / 19*
21. **TOM KHA [CHICKEN / VEGGIE / SHRIMP*]** - Your choice of chicken, vegetables, or shrimp*, lemongrass, galangal, mushrooms, coconut milk and a touch of lime juice.
CUP – 7 / 12* **BOWL** – 13 / 18* **HOTPOT** – 17 / 22*
22. **NORTHERN TOM KHA** - Different from the Bangkok style Tom Kha, this northern home-style chicken soup has no coconut cream. Cooked chicken with roasted green chili, tomato, onion, fresh herbs & spices.
BOWL – 12 **HOTPOT** – 18
23. **WONTON** - Chicken wontons, sliced chicken and vegetables in chicken broth (Shrimp is in Bowl & Hotpot only).
CUP – 6 **BOWL** – 12 **HOTPOT** – 15
24. **EN TUAN** - Spicy and tangy beef soup with beef tendon, bean sprouts and slices of beef.
CUP – 6 **BOWL** – 12 **HOTPOT** – 16

– BBQ –

25. **MOO YANG** - Marinated charbroiled pork, served with homemade jaew. 17
26. **PLAR DOOK YANG** - Charbroiled whole catfish, served with tangy, spicy sauce & tamarind sauce. MP
27. **SUA RONG HAI** - Charbroiled steak served with homemade jaew.** 20
28. **BBQ PRAWN** - 31
A. **Garlic Pepper**
B. **Plar** - Served with fresh chilis, garlic & lime sauce.
C. **2 Sauces** - Served with tangy, spicy sauce & tamarind sauce.
29. **KOONG TENN** - Grilled shrimp topped with homemade tangy, spicy sauce on sliced cabbages. 18

– À LA CARTE / SPECIALS –

CHOICE OF: Beef, Chicken, Pork, Veggies, Tofu

SUB: Shrimp / Seafood / Combo*

3 / 6 / 5

30. **SWEET & SOUR** - Sautéed, Thai style sweet & sour sauce with pineapples, tomatoes, cucumbers, red and green bell peppers, green onions, onions, topped with cilantro. 13
31. **CHILI BASIL** - Sautéed with minced fresh and dry chilis, garlic, bell peppers and Thai basil with your choice of protein. 13
32. **PAD WOONSEN** - Sautéed cellophane noodles, tomatoes, black mushroom, egg, green onions, onions topped with cilantro. 13
33. **PEPPER GARLIC SAUCE** - Sautéed garlic pepper sauce, served on beds of greens. 13
34. **CASHEW NUT** - Sautéed roasted chili paste, cashew nuts, and onions. 14
35. **PAD PRIK KING** - Sautéed homemade spicy red chili paste and green beans, bell peppers & lime leaves. 14
36. **CATFISH (PIECES)** - Deep fried catfish slices (deboned) sautéed in your choice of: 19
A. **Basil** - Fresh & dried chilis and Thai basil leaves and bell peppers.
B. **Curry Paste** - Red curry paste and green beans, bell peppers & lime leaves.
37. **NUA SAO RENU** - Charbroiled steak slices served on beds of sliced cabbages, topped with our homemade tamarind sauce and fried dry chili.** 21
38. **NUA NAM TOK** - Charbroiled steak slices mixed with green onions, red onions, cilantro, dried & fresh chilis, lime juice and rice powder. 16
39. **NUA YUM KATIEM** - Charbroiled steak slices served on beds of sliced cabbages, topped with fresh garlic, tangy & spicy sauce.** 21
40. **KOI SOI** - Minced steak with fresh herbs, fresh & dried chilis, rice powder, homemade seasoning, lime juice; served raw.** 21
41. **HOH MOK [KAI / PLAR*]** - Chicken / Catfish* marinated in curry paste, with egg, sliced cabbage steamed in a bowl. 15 / 19*
42. **ISSAN SAUSAGE** - Homemade sour pork sausages, served with fresh chili, ginger and peanuts. 14

- PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES TO SPECIFIC FOOD ITEMS -
- Some items may not be available at time due to season. -
- Prices and ingredients are subject to change without notice. -

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

– SEAFOOD –

43. **SEAFOOD PAD PED** - Combination seafood with homemade roasted curry paste, lemongrass, mushrooms, lime juice & mint leaves. 22
44. **SEAFOOD CHILI BASIL** - Combination seafood with homemade fresh chilis and Thai basil. 22
45. **SQUID GARLIC** - Sautéed in our garlic pepper sauce, garnished with cilantro. 16
46. **POMPANO (WHOLE)** - Deep fried topped with your choice of: MP
- A. **Fresh Chili** - Sautéed fresh chilis and garlic sauce
 - B. **Ginger** - Sautéed ginger, onions, and black mushroom.
 - C. **Sweet & Sour** - Sautéed Thai style sweet & sour sauce.
47. **SALMON** - Charbroiled salmon filet served in your choice of: * 25
- A. **Larb** - Sliced onions, cilantro, green onion, chili, and rice powder in our lime dressing, served with fresh cabbage and cucumbers.
 - B. **Nam Tok** - Spicy, dry chili sauce with rice powder.
 - C. **Panang**
48. **SCALLOP** - Seared with your choice of sauce: 31
- A. **Basil** - Sautéed fresh chilis and Thai basil.
 - B. **Garlic Pepper** - Sautéed garlic pepper sauce.
 - C. **Red Curry**
49. **KOONG CHAR NAM PLAR** - Marinated prawns in seasoned fish sauce, served RAW with our homemade sauce. Served fresh garlic slices & roasted chili paste. ** 18
50. **RED SNAPPER (WHOLE)** - MP
- A. **Chili Basil** - Sautéed fresh chilis and Thai basil.
 - B. **Panang**
 - C. **Saam Rod** - Sautéed sweet & sour sauce with diced bell peppers and onions.

– NOODLES –

CHOICE OF: Beef, Chicken, Pork, Veggies, Tofu

SUB: Shrimp / Seafood / Combo*

3 / 6 / 5

51. **PAD THAI** - Stir-fried thin rice noodles with egg, green onions, bean sprouts & chopped peanuts on the side. 14
52. **PAD SE EW** - Stir-fried wide rice noodles with eggs and Chinese broccoli with black soy sauce. 14
53. **BEEF NOODLE SOUP** - Thai style beef soup, with choice of thin or wide rice noodle. 14
54. **TOM YUM NOODLE SOUP** - Thin rice noodles mixed with combination ground pork, shrimp, imitation crab and ground peanuts. 14
55. **DUCK NOODLE SOUP** - Wide rice noodle soup with roasted duck. 13
56. **CHOW MEIN** - Stir-fried egg noodle with vegetables and choice of protein. 12

– FRIED RICE –

CHOICE OF: Beef, Chicken, Pork, Veggies, Tofu

SUB: Shrimp / Seafood / Combo*

3 / 6 / 5

57. **THAI FRIED RICE** - Stir-fried with eggs, onion, tomato and your choice of protein. 13
58. **FRESH CHILI FRIED RICE** - Stir-fried with bell peppers, fresh chilis, white onions and your choice of protein. 13
59. **BASIL FRIED RICE** - Stir-fried with fresh and dry chilis and Thai basil leaves. 13
60. **PINEAPPLE FRIED RICE** - Stir-fried with yellow curry powder, pineapples, shrimps and chicken. 15
61. **CRAB FRIED RICE** - Stir-fried with snow crab meat, tomatoes, onions and egg. 16

– CURRIES –

CHOICE OF: Beef, Chicken, Pork, Veggies, Tofu

SUB: Shrimp / Seafood / Combo*

3 / 6 / 5

62. **PANANG** - The color and flavor of fresh & dried chilis make this curry a unique dish, cooked with coconut milk, Thai basil and chili, with your choice of protein. 15
63. **RED CURRY** - With coconut cream, Thai basil, bamboo shoots with choice of protein. 15
64. **YELLOW CURRY** - Mildest among Thai curries made from curry powder, turmeric and spices with coconut cream, potatoes and carrots with your choice of protein. 15
65. **GREEN CURRY** - With coconut cream, bamboo shoots, Thai basil, fresh chilis and your choice of protein. 15
66. **ROASTED DUCK CURRY** - Combination of roasted duck, pineapple, bell peppers and tomatoes in red curry base with a touch of coconut. 15
67. **MUSAMAN CURRY** - With coconut cream, peanuts, onions, tomatoes, potatoes, carrots and choice of protein. 15

– EXTRAS –

PEANUT SAUCE	2
CUCUMBER SALAD	5
CURRY SAUCE	5
BASIL SAUCE	5
ORGANIC BROWN RICE	5
STICKY RICE	4

– NORTHERN THAI –

- A. **KHAO SOI** - Typical Burmese influenced dish is served with egg noodles in a curry base with a touch of coconut cream with your choice of protein. Garnished with sliced red onions, lime and pickled vegetables. 14
- B. **NORTHERN LARB** - Northern style larb is cooked with northern Thai spices without the lime juice, garnished with fresh herbs and vegetables. 14
- C. **SAI OUA** - Homemade northern style sausage stuffed with ground pork, fresh and dried herbs and spices. 14
- D. **THUM KA NOON** - Shredded young jackfruit, ground pork, tomatoes, northern Thai spices and seasoning. 13
- E. **KANG KA NOON** - Coconut-less, this dish is cooked in northern style curry base, fresh and dried spices with young jackfruit and your choice of pork, chicken or smoked sheet-fish flakes. 13
- F. **NAM PRIK HED** - Classic northern Thai, spicy mushroom dip. Served with fresh vegetables. 12
- G. **KHA NOM JEAN NAM NGYOW** - Pork stew with tomatoes, ground pork, blood chunks (optional), and spare ribs covering a bed of rice vermicelli noodles, garnishing with fried dry chili, lime and fresh bean sprouts and sliced cabbages. 14
- H. **NAM PRIK NOOM** - Roasted green chili, garlic, onion and tomatoes pounded in a mortar. Served with fresh vegetables and pork rinds. 12
- I. **NAM PRIK ONG** - Ground pork, tomatoes, dried spices. Served with fresh vegetables and pork rinds. 13
- J. **KANG HUNG LAY** - Cooked pork in dried and fresh spices from northern Thailand. 13
- K. **KANG HOH** - Assorted vegetables, fresh and dried spices and herbs, cellophane noodles, pork all mixed in this dish. 14

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– CHEF'S SPECIAL –

CRISPY DUCK - Served in your choice of:

- A. **Chili Basil** - Sautéed fresh chilis and Thai Basil. 30
- B. **Panang** 30
- C. **Chu-Chee** - Red curry base sauce. 30
- D. **Drunken Noodle** - Sautéed fresh chilis and Thai basil on beds of wide rice noodles. 31
- E. **Khao Soi** - Served on egg noodles served in the northern Thai curry sauce, garnished with sliced red onions, lime and pickled vegetables. 31

SEABASS - Served in your choice of:

- A. **Drunken Noodle** - Sautéed fresh chilis and Thai Basil on beds of wide rice noodles. 34
- B. **Suki Sauce** - Topped with our special spicy chili sauce. Served on top of steamed vegetables. 33
- C. **Saam Rod Sauce** - Sautéed sweet & sour sauce with diced bell peppers and onions. 33
- D. **Ginger** - Topped with our special ginger gravy sauce. Served on top of steamed vegetables. 33
- E. **Papaya Salad** - Served on green papaya, chili, tomato, crushed peanuts mixed with lime juice, fish sauce and sugar. 33
- F. **Hor Mok** - Steamed with egg, sliced cabbages, coconut milk, curry sauce. 33
- G. **Tom Yum Soup** - Hot & sour soup with lime juice, lemongrass, and mushroom. 33

NUA YANG [Prik Thai Onn / Panang] - Charbroiled steak served in your choice of Thai creamy curry sauce with cognac and green peppercorns or Panang curry. ** 27

SHORT RIBS [Panang / Khao Soi] - Braised short ribs topped with Panang sauce or served in curry sauce with egg noodles. 29

PRAWNS - Served in your choice of:

- A. **Chu-Chee (Cooked)** - Red curry base sauce. 32
- B. **Drunken Noodle (Fried)** - Sautéed fresh chilis and Thai Basil on beds of wide rice noodles. 33
- C. **Garlic (Fried)** - Deep fried with shells in our special garlic pepper sauce. 32

SOFTSHELL CRAB - Deep Fried, served in your choice of:

- A. **Salad** - Fresh chili, lime juice, peanuts, vegetables, on beds of sliced cabbages. 27
- B. **Drunken Noodle** - Sautéed fresh chilis and Thai Basil on beds of wide rice noodles. 28
- C. **House Special** - Sautéed young green pepper corn, white onions, bell peppers. 27
- D. **Khao Soi** - Served on egg noodles served in the northern Thai curry sauce, garnished with sliced red onions, lime and pickled vegetables. 28

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